

# BAGASSE

## A sustainable alternative to plastic food packaging

Bagasse is the fibre that remains after the juice has been extracted from the sugarcane plant – bagasse is an abundant material and will decompose naturally in the environment.

Unlike plastic packaging that can take up to **400 years** to degrade, Bagasse can biodegrade normally **within 90 days**, making it ideal for eco-friendly food packaging worldwide.



▲ Sugarcane plants are pressed before being made into bagasse

## BENEFITS OF BAGASSE PACKAGING

### 8 reasons to switch

**Grease and water-resistant properties**

**High resistance to temperature**

Easily withstands up to 95 degrees

**Microwave and freezer safe**

**Highly insulating**

Food is normally kept hot for longer than traditional plastic and paper

**High strength and durability**

**Biodegradable and compostable**

Bagasse can biodegrade normally within 90 days making it ideal for eco-friendly food packaging worldwide

**Natural renewable resource**

Bagasse has very little impact on the environment

**Recyclable with cardboard\***

